



2017 The Eyrie Vineyards MELON DE BOURGOGNE

THE WINE

Spicy exotic sandalwood, clove, orange rind on nose. All mixed up with fresh gooseberry tart. Palate trails off quickly but lovely bump of warm pie crust on finish.

Melon de Bourgogne was born and bred in Burgundy. In the 1500s, it was adopted by the Loire Valley, where it is associated with the region of Muscadet. We interpret the grape as if it were still made in Burgundy centuries ago, lending a profound depth to the bright structure of the grape.



THE VITICULTURE & VINIFICATION

Melon de Bourgogne is planted at both The Eyrie and Sisters estate vineyards. Like all Eyrie wines, the sites are certified organic. In addition we practice regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon. Vine age varied from the oldest at The Eyrie, 52 years old, to the four year old vines at Sisters. Upon harvest, the grapes from these rare vines are gently destemmed, crushed and pressed in slow cycles. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage.

THE VINTAGE

Record breaking precipitation fell in February followed by heavier than normal rain through the spring. The summer was dry and quite warm; fortunately, our deeply rooted vines weathered it well, drawing on the spring rains soaked deep in the soil. Of some worry was late-summer smoke from forest fires in the Columbia Gorge many miles away, but a burst of rain two weeks before harvest washed the vines and refreshed them - and put out the fires in the Gorge. At the end of September, harvest began as moderate temperatures moved in. This vintage was closest to "normal" of the last five years, starting just before our historical average of October 5.



TECHNICAL NOTES

Appellation:	Dundee Hills
Estate vineyards:	The Eyrie & Sisters
Fermentation & Aging:	Native Yeast, 20 year old French oak barrels, full native malo, 24 months sur lies
Production in cases:	85 cases
Bottling Date:	September 2019
pH:	3.59
Total acidity:	4.9 g/L
Alcohol % by volume	11.66%

AVERAGE TEMPERATURES & RAINFALL

